

STARTERS

STEAK TARTARE* 15

Shallots, chives, capers, crème fraiche, soy, quail egg

OYSTERS* 14 / order of 4

Four peppercorn mignonette, horseradish

SHRIMP COCKTAIL 19

3 colossal shrimp, cocktail sauce

PANKO CALAMARI*+ 16

Tomato dusted, roasted garlic aioli, cocktail sauce

TUNA TARTARE* 19

One plus 'sashimi grade', togarashi crackers, spicy greens, cucumber, radish, bluegrass soy vinaigrette

ROASTED BONE MARROW* 18

Pickled shallots, whole grain mustard aioli, crostini, sea salt

FLORIDA GULF SHRIMP SCAMPI 18

Garlic butter, preserved lemon, grape tomato, peppadew peppers

CRAB CAKE*+ 19

Jumbo lump, garlic saffron aioli

BOURBON GLAZED THICK CUT BACON 14

Maple cured HCF Yorkshire, collard greens, IP8 gastrique

GRILLED OCTOPUS 15

Grape tomatoes, baby arugula, pickled tomato vinaigrette

MANGALITSA RAVIOLI + 14

Confit & pork belly, local pea tendrils, smoked onion pork jus

STEAK RISOTTO* 19

Filet, WI blue cheese, swiss chard

SHARED FOR THE TABLE

SEAFOOD FIX* *small 57 / large 97*

Alaskan King crab legs, colossal shrimp, mussels, oysters

SOUPS AND SALADS

CARNEVOR STEAK SALAD* 35

5oz filet, local spring mix, hardboiled egg, avocado, haystack onions, Nueske's bacon, croutons, sherry mustard vinaigrette

MIXED BEET SALAD 14

Radish, goat cheese mousse, Minus 8 vinegar, candied walnuts, Bull's Blood micro greens

CARNEVOR HOUSE SALAD 10

Local spring mix, shaved radish, cucumbers, tomato, pickled carrot, sherry-mustard vinaigrette

SEASONAL SOUP OF THE DAY

Market

BLT WEDGE 12

Iceberg lettuce, Applewood smoked Nueske's bacon, tomato, WI blue cheese

CAESAR* 10

Romaine lettuce, traditional Caesar dressing, toasted croutons, WI parmesan

TOMATO MOZZARELLA 13

MightyVine tomatoes, fresh basil, red onion, pink peppercorn oil, balsamic reduction

LOBSTER BISQUE + 13

Butter poached Maine lobster tail, chives

Executive Chef – Mario Giuliani

Sous Chef – Daniel Sibley

Round of Beer for the Kitchen 25

Carnevora is proud to serve MightyVine Premium Glasshouse Tomatoes grown in Chicagoland

*consuming raw or uncooked meats, poultry, or seafood may increase your risk of foodborne illness

+ indicated items which cannot be prepared gluten free

CARNEVOR PRIME CUTS*

Featuring Allen Brothers Prime Steaks

BARREL CUT FILET MIGNON 8oz **41** / 10oz **51**
wet aged, center cut

NEW YORK STRIP 14oz **45**
wet aged, center cut

BONE-IN FILET 16oz **58**
wet aged, bone-in tenderloin

RIBEYE wet aged, bone-in
16oz, eye of ribeye **45**
20oz, with cap **57**

CARNEVOR RESERVE CUTS*

RIBEYE 24oz **95**
60 day dry aged, bone-in

DOMESTIC WAGYU CROSS FILET MIGNON 8oz **76**
center cut

JAPANESE WAGYU 'A-5' FILET MIGNON 6oz **161**
Tosa-zu dipping sauce+, Wagyu beef jus+

NEW YORK STRIP 14oz **59**
45 day dry aged

TOPPINGS AND SAUCES

roasted garlic / au poivre / béarnaise* / herbed garlic butter / roasted shallot wine
foie gras* **17** / truffle butter **4** / WI blue cheese **3** / shiitake brandy reduction **3** / King Crab Oscar **13**
Wagyu beef jus+ **4** / organic fried egg* **3** / WI blue cheese butter with Nueske's bacon **4**

COMPOSED PLATES

ORA KING SALMON* **36**
Parisian gnocchi, broccolini, celery root,
smoked tomato jam

AHI TUNA* **44**
Potatoes, butternut squash, shiitake,
swiss chard, pickled stems, miso, soy

VEAL CHOP* **48**
Bone-in, squash puree, brussels sprouts, kale,
sunchokes, mushroom veal jus

SEARED TRUMPETS (plant-based) **28**
Trumpet mushrooms, truffled celery root purée,
baby bok choy, rainbow carrots, cherry tomatoes,
pickled tomato vinaigrette

SOUTH AFRICAN LOBSTER TAIL **61**
Twin 5oz slow roasted, steamed vegetables

ALASKAN KING CRAB LEGS ½ LB **35** / 1 LB **70**
Steamed, split to the shell, drawn butter,
steamed vegetables

PETITE FILET* **41**
5oz sliced, twice baked potatoes, asparagus, baby carrots
choice of herbed garlic butter, roasted shallot wine,
shiitake brandy

SEASONAL FISH* **Market**

STEAKHOUSE SIDES

CREAMED CORN **8** / **TRUFFLED FRITES +** **11** / **BUTTERNUT SQUASH RISOTTO** *parmesan, swiss chard* **11**

CARAMELIZED BRUSSELS SPROUTS **9** / **CARNEVOR STEAK FRIES +** *garlic aioli*, ketchup* **9**

EXOTIC MUSHROOMS **12** / **MINI TWICE BAKED POTATOES** **9** / **ROASTED ASPARAGUS** **9**

MAC & CHEESE + **13** (Add Lobster 7) / **TRUFFLED MASHED** **13** (Add Lobster 7) / **SAUTEED SPINACH** **10**



Carnevora is proud to serve Mangalitsa pork raised at SURG's Hidden Creek Farm in New London, WI.